



WINE FLIGHTS

White Wine Flight | 20

Select 3 wines (3 oz each) from sparkling, white, rosé by the glass list

Red Wine Flight | 25

Select 3 wines (3 oz each) from the red wine by the glass list

Reserve Wine Flight | 45

Select 3 wines (3 oz each) from the reserve wine by the glass list

SPARKLING WINES BY THE GLASS (5 oz)

Lini 910 Labrusca Lambrusco Bianco N/V | 13

Salamino from Emilia-Romagna, Italy, Charmat Method, Dry-style

Wolfberger Cremant d'Alsace Brut N/V | 13

Pinot Blanc, Pinot Auxerois from Alsace, France, Traditional Method

Bava Rosetta Malvasia di Castelnuovo Don Bosco 2022 | 15

Malvasia from Piedmont, Italy, Red, Sweet, Effervescent, Low ABV

WHITE WINES BY THE GLASS (5 oz)

Bodegas Fillaboa Albariño 2022 | 15

Albariño from Rías Baixas, Spain, Aged on Fine Lees

Clement et Florian Berthier Sauvignon Blanc 2022 | 15

Sauvignon Blanc from Coteaux du Giennois, Loire Valley, France

Basserman-Jordan Pfalz Riesling Trocken 2022 | 15

Riesling from Pfalz, Germany, Dry, Crisp, Apples & Pear

Lost Creek 'Barrel Select' Chardonnay 2022 | 13

Chardonnay from Loudoun County, Virginia, French Oak Puncheon

Henri Cruchon 'Le Margot' Chasselas 2021 | 15

Chasselas from La Côte, Switzerland, Organic

Andre Brunel 'La Becassonne' Côtes du Rhône 2022 | 13

Roussanne, Grenache Blanc, Clairette from Rhône Valley, France

ROSÉ WINES BY THE GLASS (5 oz)

Lost Creek Rosé 2022 | 10

Merlot, Tannat, Cab Franc, Petit Verdot from Loudoun County, VA

Château Puech-Haut 'Argali' Rosé 2023 | 15

Grenache from Languedoc-Roussillon, France, Organic

RED WINES BY THE GLASS (5 oz)

Farina Valpolicella Classico 2021 | 12

Corvina from Veneto, Italy, Refreshing Cherry Finish

Weather Pinot Noir 2020 | 14

Pinot Noir from Sonoma Coast, California, Raspberry Aroma

Lost Creek 'Trinity' 2020 | 15

Bordeaux blend from Loudoun County, Bluemont, Virginia

Miguel Torres Cordillera Carménère 2020 | 14

Carménère from Cachopoal Valley, Chile, Volcanic Soil

Bodegas Ostatu Rioja Crianza 2020 | 15

Tempranillo & Graciano from Rioja, Spain, 12-mo French Oak

Leone de Castris Medaglione Primitivo 2021 | 14

Primitivo (aka Zinfandel) from Puglia, Italy, Blackberry & Plum

Knuttel Family Cabernet Sauvignon 2019 | 15

Cabernet Sauvignon from Dry Creek Valley, California, French Oak

Château Haut-Colombier Blaye Rouge 2019 | 14

Merlot, Cabernet Sauvignon & Malbec from Bordeaux, France

RESERVE WINES BY THE GLASS (5 oz)

Terredora di Paolo Fiano di Avellino 2021 | 18

Fiano from Avellino, Campania, Italy, Volcanic Soils

Trouillet Lebeau Saint-Véran 2021 | 21

Chardonnay from Saint-Véran, Burgundy, France, French Oak

Rafael Palacios Louro Do Bolo Godello 2022 | 22

Godello from Valdeorras, Spain, Aged on Fine Lees, Native Ferment

Lost Creek 'Echelon' 2017 | 21

Merlot from Loudoun, Virginia, Native Ferment, 40% New French Oak

Darms Lane Fortune 1621 Cabernet Sauvignon 2020 | 24

Cabernet Sauvignon from Oak Knoll, Napa Valley, French Oak

Collina San Ponzio Barolo 2018 | 25

Nebbiolo from Barolo, Italy, Half-century vines, 24-months oak

L'Âme de Pape Clement Graves Rouge 2019 | 24

Merlot, Cabernet Sauvignon, Cabernet Franc from Bordeaux France

CHEF'S TASTING & WINE PAIRING | 79

Four (4) courses selected by our Executive Chef & paired by our Sommelier with four (4) wines from our by-the-glass list. Reserve wine upgrade for \$20 pp. Must be enjoyed by the entire table.

CHEESE & CHARCUTERIE

Cheese Board | 28

Chef's selection three cheeses, Jams, Nuts, Fruit, House-made Bread

Charcuterie Board | 28

Chef's selection of three cured meats, Pickles, House-made Bread

GARDEN

Chicory | 15

Chevre, Pistachio, Radish, Citrus, Fennel, Honey Lemon Vinaigrette

English Pea Soup | 12

Queso Fresco, Leek, Mint

Asparagus | 14

Cured Yolk, Labneh, Curried Oats, Marjoram

Grilled Artichoke | 17

Truffled Sunchoke Purée, Choke Chips, White Anchovy, Lemon

Beets | 13

Crab, Poblano, Horseradish, Pickled Green Apple, Puffed Amaranth

Parmesan Grits* | 14

Shaved Brussel Sprouts, Poached Egg, Truffle, Fried Shallots

WATER

Scallops* | 25

Slow Roasted Carrot, Hazelnut, Treviso, Finger lime

Hamachi Crudo* | 17

Lardo, Pickled Rhubarb, Green Almond, Mint Oil

Rockfish* | 23

Sticky Rice, Miso Pea, Buttermilk, Cumin, Borage

PASTURE

Bistro Filet* | 25

Maitake Conserva, Confit Fingerling, Soubise, Nasturtium

Pork Belly | 22

Fava and Black-Eyed Pea Ragout, Pickled Green Garlic, Crème Fraîche

Lamb Loin | 26

Hakurei Turnip, Fermented Greens, Black Garlic Aioli